IN THE CLAIMS

This listing of claims replaces all prior versions, and listings, in this application.

Claims 1-16 (canceled)

17. (currently amended) ~~The method of claim 1 wherein an auxiliary enzyme is added to the beverage in order to further reduce or prevent haze formation~~ A method for the prevention or reduction of haze in a beverage comprising:

(a) adding a proline-specific and/or hydroxy-prolyl-specific ~~and/or an alanine-specific~~ endoprotease to the beverage and

(b) adding an auxiliary enzyme to the beverage, wherein addition of said auxiliary enzyme results in further prevention or reduction of haze than is achievable with the proline-specific and/or hydroxyl-prolyl-specific endoprotease alone.

18. (currently amended) The method according to [[of]] claim 17, wherein said [[the]] auxiliary enzyme ~~protein~~ is a purified exoprotease or endoprotease.

19. (currently amended) The method according to [[of]] claim [[18]] 17, wherein said auxiliary enzyme ~~the exoprotease~~ is a proline-specific carboxypeptidase.

20. (currently amended) The method according to [[of]] claim 19, wherein [[the]] proline-specific carboxypeptidase [[is]] obtainable from *Xanthomonas* is added to the beverage.

21. (currently amended) The method according to [[of]] claim [[18]] 17, wherein said auxiliary enzyme ~~the auxiliary endoprotease~~ is a glycine-specific endoprotease and/or an aspartic acid protease.

22. (currently amended) The method according to [[of]] claim 21, wherein ~~the aspartic protease is Fromase~~ FROMASE® aspartic acid protease is added to the beverage.

23. (currently amended) ~~An isolated polypeptide having prolyl-specific and/or hydroxyprolyl-specific and/or alanine-specific endoprotease activity with an acidic pH optimum~~ The method according to claim 17, wherein said auxiliary enzyme is a tripeptidylpeptidase and/or carboxypeptidase and/or peptidyl-dipeptidase.

24. (currently amended) ~~A polypeptide of claim 23 wherein the pH optimum lies at or around pH 5.5~~ The method according to claim 23, wherein carboxypeptidase having activity towards a synthetic chromogenic peptide furylacryloyl-Pro or furylacryloyl-Pro-Pro is added to the beverage.

25. (currently amended) A method of preparing a beverage comprising combining ~~the endoprotease of claim 23~~ a proline-specific and/or hydroxyprolyl-specific endoprotease activity with an acidic pH optimum and an auxiliary enzyme to the beverage, wherein addition of said auxiliary enzyme results in further prevention or reduction of haze than is achievable with the proline-specific and/or hydroxyl-prolyl-specific endoprotease alone, with a beverage.

26. (currently amended) The method according to [[of]] claim 25, wherein the beverage is beer, wine or fruit juice.

27. (currently amended) A beverage obtainable by a [[the]] method according to [[of]] claim [[1]] 26.

28. (currently amended) ~~Beer obtainable by a method according to claim 10~~ The method according to claim 18, wherein the beverage is a liquid used in the production of beer.

29. (currently amended) ~~Wine obtainable by a method according to claim 11~~ The method according to claim 18, wherein the beverage is a liquid used in the production of wine.

30. (currently amended) ~~Fruit juice obtainable by a method according to claim 12~~ The method according to claim 18, wherein the beverage is a liquid used in the production of fruit juice.

31. (currently amended) Beer, wine, or fruit juice ~~A beverage~~ obtainable by a [[the]] method according to [[of]] claim 25.

32. (new) The method according to claim 23, wherein peptidyl-dipeptidase having activity towards a synthetic chromogenic peptide furylacryloyl-Leu-Pro or furylacryloyl-Phe-Pro is added to the beverage.

33. (new) The method according to claim 23, wherein peptidyl-dipeptidase A is added to the beverage.

34. (new) The method according to claim 18, wherein endoprotease capable of cleaving peptide bonds at either the N- or C-terminal position of glycine, alanine, serine, asparagines, and glutamine residues is added to the beverage.

35. (new) The method according to claim 28, wherein a prolyl-specific endoprotease is added to mash.

36. (new) The method according to claim 28, wherein a prolyl-specific endoprotease is added to beer before haze is formed.

37. (new) The method according to claim 28, wherein a prolyl-specific endoprotease is added to fermented beer after haze has been formed.

38. (new) The method according to claim 29, wherein a prolyl-specific endoprotease is added to fermented wine.

39. (new) The method according to claim 17, wherein said auxiliary enzyme has an acidic pH optimum or is active under acidic conditions.

40. (new) The method according to claim 18, wherein said auxiliary enzyme has an acidic pH optimum or is active under acidic conditions.

41. (new) The method according to claim 23, wherein said auxiliary enzyme has an acidic pH optimum or is active under acidic conditions.

42. (new) The method according to claim 17, wherein said auxiliary enzyme is active under acidic conditions below, at or around pH 6.0.

43. (new) The method according to claim 18, wherein said auxiliary enzyme is active under acidic conditions below, at or around pH 6.0.

44. (new) The method according to claim 23, wherein said auxiliary enzyme is active under acidic conditions below, at or around pH 6.0.

45. (new) The method according to claim 17, wherein said auxiliary enzyme is active under acidic conditions below, at or around pH 3.0.

46. (new) The method according to claim 18, wherein said auxiliary enzyme is active under acidic conditions below, at or around pH 3.0.

47. (new) The method according to claim 23, wherein said auxiliary enzyme is active under acidic conditions below, at or around pH 3.0.